

PINEAPPLE CREAM PIE (INSTANT)

Yield 100

Portion 1 Slice

Calories	Carbohydrates	Protein	Fat	Cholesterol	Sodium	Calcium
310 cal	45 g	3 g	13 g	1 mg	506 mg	56 mg

Ingredient**Weight****Measure****Issue**

PIE CRUST

13 each

MILK,NONFAT,DRY

13-3/4 oz

1 qts 1-3/4 cup

WATER,COLD

15-1/8 lbs

1 gal 3-1/4 qts

DESSERT POWDER,PUDDING,INSTANT,VANILLA

5-1/2 lbs

3 qts 1-1/2 cup

PINEAPPLE,CANNED,CRUSHED,JUICE PACK,DRAINED

3-1/4 lbs

1 qts 2 cup

Method

- 1 PREPARE AND DIVIDE DOUGH: Prepare 1/2 recipe Pie Crust (Recipe No. I 001 00). Divide dough into 13-7-1/2 oz pieces for bottom crust; place on lightly floured board. ROLL DOUGH: Sprinkle each piece of dough lightly with flour; flatten gently. Using a floured rolling pin, roll lightly with quick strokes from center out to edge in all directions. Form a circle 1 inch larger than pie pan and about 1/8 inch thick. Shift or turn dough occasionally to prevent sticking. If edges split, pinch cracks together. BOTTOM CRUST: Fold rolled dough in half; carefully place into ungreased pie pan with fold at center. Unfold and fit carefully into pie pan, being careful not to leave any air spaces between pan and dough. REMOVE EXCESS DOUGH: Trim overhanging edges of dough by using a knife or spatula. (Incorporate excess dough into next crust, if needed.) There should be little excess if skill is used in weighing and rolling dough. BAKING INSTRUCTIONS FOR UNCOOKED PIES: Bake crusts at 425 F. for about 15-18 minutes, or until light golden brown. Cool before filling. Proceed with the recipe directions.
- 2 Reconstitute milk in a large mixing bowl with a wire whip.
- 3 Add dessert powder to milk and water. Using whip, blend at low speed 15 seconds or until well blended. Scrape down sides of bowl; whip at medium speed 2 minutes.
- 4 Add canned, drained, crushed pineapple. Mix well. Pour about 3-1/4 cups filling into each baked pie shell.
- 5 Cut 8 wedges per pie. CCP: Hold for service at 41 F. or lower. Chilled pies may be topped with Whipped Cream, Recipe No. K 001 00 or Whipped Topping, Recipe No. K 002 00.